


FOOD SAFETY AND QUALITY MANUAL						
Document Location:	Network Drive QPM	Version Number:	5	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 003	Reason for Issue:	Full Review of document and updated in line with company name change and change of senior management structure.	Written By:	E. Hunter	
Document Name:	Allergen Policy			Approved By:	L. Stretch	

Sime Darby Oils Liverpool Refinery Ltd (SDOLR) does not process or use any raw material, finished product, additive or process chemical derived from any allergenic ingredients stated in Regulation (EU) No 1169/2011 below:

Tree nuts derivatives – including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts	Cereals containing gluten and derivatives – including wheat (such as spelt and Khorasan), rye, barley and oats
Peanuts and derivatives	Celery and derivatives
Milk and derivatives	Sesame Seeds and derivatives
Crustaceans and derivatives	Egg and derivatives
Fish and derivatives	Lupin and derivatives
Molluscs and derivatives	Mustard and derivatives
Soybeans and soya derivatives	Sulphur dioxide and sulphites (> 10ppm)

SDOLR prohibits products consisting of or containing nuts, peanuts or sesame seeds entering the Production site (through the turnstile), nor are allowed on site through the main tanker entrance, near the weighbridge. Signs are provided on the entrance to the Production site and these rules are provided to all employees at their staff inductions and as part of the Personal Hygiene Rules (See QPM 009).

In addition to the above list, SDOLR does not process or use any raw material, finished product, additive or process chemical derived from any of the products listed below:

Glutamates	Antioxidants including BHA and BHT
Benzoates	Azo and Coal Tar dyes
Flavour Enhancers	Yeast & Yeast derivatives
Meat & Meat derivatives	Genetically Modified additives and ingredients (See QPM 004)

In the instance where emulsifiers and colours are added to certain packed products, SDOLR ensures that this is clearly labelled on the packed product specification. Emulsifiers and colours will not be added to any bulk oil tankers.


SDOLR does not process any nut oils as defined by the British Retail Consortium (BRC).

SDOLR does however process Palm Kernel Oil, although this is not classified as a nut oil according to the BRC standard, it recognises that some customers may take a different view. With this in mind, SDOLR has an effective GMP system in place and procedure in place for physical segregation aimed at minimising any risk of cross-contamination at crude oil level.

Where Crude Palm Kernel Oil is present it is held in dedicated storage tanks, fully segregated from other products.

It is widely accepted that fully refined edible oils including refined nut oils do not represent a risk to people with nut/peanut allergy i.e. the BRC Standard do not regard fully refined nut oil as having the potential to cause an allergic reaction. On this basis, SDOLR does not feel there is a need to fully segregate refined Palm Kernel Oil.

All raw material suppliers are subjected to a robust supplier vendor process which incorporates in depth questions surrounding their allergen management to ensure they pose no cross-contamination risk to products brought onto SDOLR site.

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SDOLR will continue to monitor new information concerning all allergens and will modify practices and procedures as and when appropriate.

Definitions:

SDOLR: Sime Darby Oils Liverpool Refinery Ltd

References

- QPM 004 Genetic Modification
- QPM 009 'Personal Hygiene Rules'